

Blueberry Chili Hot Sauce

Combine in a small pot over medium-high heat and bring to a simmer:

- 1 cup hot chili peppers*, stem and seeds removed and coarsely chopped
- 2 cups fresh or frozen blueberries, coarsely chopped
- 3 cloves garlic, chopped
- ¼ cup onions, diced
- 1 plum tomato, skin removed and diced
- 8 whole cloves
- ¾ cup distilled white vinegar
- ½ teaspoon kosher salt.
- 4 teaspoons sugar

Once the mixture begins to bubble, reduce heat to low, cover and continue to simmer until peppers are tender--about 10 minutes.

Take the sauce off the heat and let it cool until it's at a safe temperature for handling. Pour into a blender and purée.

Pour the sauce into a 2-cup size glass or ceramic bowl and let it sit (with loose paper towel on top) until cool.

The sauce may be used as a thick puree OR strain through a fine sieve or food mill if you prefer it more of a liquid hot sauce.

Keep refrigerated in a sealed jar. Will last up to three months. Makes about 1 ½ cups.

*The heat depends on the heat of the chilies you use. You can always replace some of the chilies with sweet red peppers if you'd like to tone down the heat.